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U. S. DEPARTMENT OF AGRICULTURE

MAR 4 1947

SCHOOL LUNCH NEWSLETTER --

ISSUED TO PRIVATE AND PAROCHIAL SCHOOLS

UNITED STATES DEPARTMENT OF AGRICULTURE
PRODUCTION AND MARKETING ADMINISTRATION

Field Service Branch
56 Third Street, S. E.
Huron, South Dakota



Bulletin No. 2

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October 1946

" The school lunch provides a unique opportunity for helping children secure an adequate noon meal and for getting practical experience in nutrition education." -- J. W. Studebaker, U. S. Commissioner of Education.

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When I was but a boy
I made a rosy plan,
Of all the things I'd have
When I became a man.

When I became a man,
I then recalled with joy,
The many things I had
When I was but a boy.

-- Kleiser

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NEW PROGRAMS AMONG THE PRIVATE SCHOOLS PARTICIPATING THIS YEAR

Wessington Springs College High School, Wessington Springs
Augustana Academy, Canton
St. Mary's School, Epiphany
St. Peter's School, Sisseton
Holy Rosary School, Kranzburg
Holy Cross School, Ipswich

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LET'S START AN EXCHANGE COLUMN!

If you have developed new ways of doing things, or have made changes in your lunch room operations worthy of note or indicating special features, send them along. Possibly someone else could benefit by them.

ABUNDANT FOODS

Sponsors are reminded that their agreements state that they will buy designated "abundant foods" in as large a quantity as can be efficiently used. The abundant foods list for October includes: potatoes, onions, fall apples, pears and carrots. These constitute a good buy for the sponsor and will aid materially in meeting the requirements of the type lunch you serve.

SCHOOL LUNCH CLAIM PREPARATION

The time is now at hand to prepare your first month's claim for school lunch operation this school year. For those who conducted a program previously, the preparation of the claim will be a relatively simple task as the form this year is only slightly changed from that used last year.

For sponsors of the new programs and, also for the others, we urge that before preparing the claim you read carefully the instructions on the reverse side. In preparing the claim, it is suggested that you also follow the instructions, point by point.

The claim is due in the Huron office not later than the 10th of the month following the month of operation.

The attention of all sponsors is called to Item 9 of the claim form. This item was designed to reflect a cumulative total of food expenditures and claims. The law provides that Federal reimbursement never exceed actual expenditures for food. Therefore, whenever Column 1 of Item 9 totals more than Column 2, the maximum rate of reimbursement times the meals served can be claimed. But, when Column 2 is greater than Column 1, the amount claimed can only be the difference between the total of past months claims and the cumulative total expenditure for food.

KEEP COMPLETE RECORDS

It is very important that schools and sponsors maintain accurate and complete records to substantiate their monthly claim. Through several years of experience it has been learned that the most efficient way of keeping records is a daily check sheet. Supplies of daily check sheets were sent to all sponsors at the time the approved agreements were returned to them. Everyone is urged to make use of those sheets. It will make your claim preparation simpler and will also make the Administrative Reviews a task requiring less time.

NEED FOR SALVAGING USED KITCHEN FATS!

The national scarcity of fats and oils continues, and the soap shortage because of this is quite evident. Keep saving used fats! Turn them in regularly to your local meat dealer.

FOOD PRESERVATION

All sponsors should give direct thought to the preservation of this year's crop for use during the winter months. You can make an important contribution to the total food supply of the country by helping promote storage of garden crops that otherwise may be wasted.

WHAT MAY BE STORED

The following foods may be stored "as is" in a cool, dark and well-ventilated cellar: late cabbage, parsnips, turnips, beets, carrots and late apples. Dry storage in a generally cool place is recommended for dried beans, peas, onions, hot peppers and cured meats.

WHAT NOT TO DO

Certain fruits and vegetables cannot be stored together or cannot be stored at all. Peaches and tomatoes should be canned as they will not keep stored. Apples should not be stored with cabbage, potatoes or root crops. Celery should not be stored with turnips or cabbage as it picks up odors very quickly.

GOOD STORAGE CUTS WASTE

Since food put in storage for the year represents a very large percent of what will be needed to help carry your program through its year of operations, it is essential that waste through inadequately equipped storage facilities or poor storage technique be held at a minimum.

Ordinarily if there is a furnace, the storage room should be well sealed from the rest of the basement. However, adequate ventilation and proper storage temperature should be maintained.

DON'T FAIL TO MAKE USE OF THESE

Consultation services regarding nutrition and school lunch recipes and menu planning are available to you by contacting your county and state Nutrition Committees, county and state Extension Service, the Homemaking Division of the State Department of Public Instruction, and the FSA Home Management Supervisors. Suggestions relative to health and sanitation measures and standards may be obtained by contacting the State Department of Health and local health authorities.